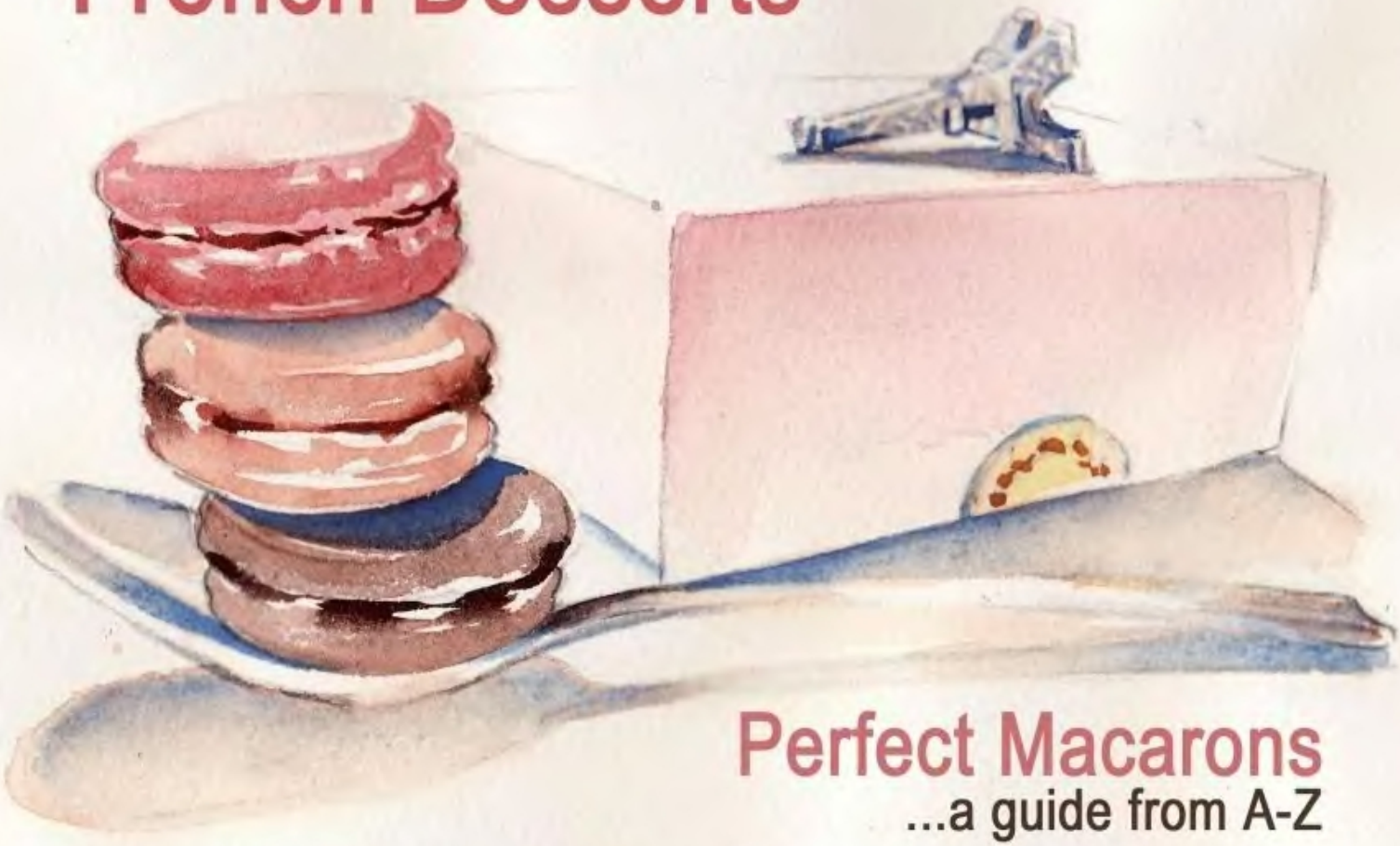
Chocolate Souffle Macarons Strawberry Tart Berry Clafoutis

DESSERTS
MAGAZINE

Issue #2

...for people who eat dessert first.

For the love of...
French Desserts



Perfect Macarons
...a guide from A-Z

Get the Latest Scoop on
SWEET & SALTY Treats

www.dessertsmag.com

Editor's Letter

In this issue of the magazine we focus on French Desserts. I am passionate about eating macarons but when it comes to making them that's another story because I too have failed to bake perfect macarons with a nice dome and "feet". I came across many macarons recipes, brought many books with macarons recipes and still I haven't achieved the making of a perfect macaron. I have come across recipes that tell you to age the egg whites while others tell you not to. Some will tell you to let the macarons dry after you pipe them while others tell you that it is a unecessary step. So, to clear all the confusion. Helen, of **Tartelette**, who has made numerous macarons, wrote a detailed article to demystify the making of macarons for those of us who dread to make them. For those of you, who do not want to attempt to make macarons, try Paulette Macarons, a store that specializes exclusively in macarons.

All things berry is another favorite of mine. Since the berry season will start soon we are featuring many recipes with berries in them.

Lastly, I would like to take the time to thank all the contributing writers for sharing their recipes because that's what recipes are all about, sharing the experience. I hope you enjoy this issue as much as I enjoyed put it all together.

Until the next issue,

Vera Shepherd

Desserts Magazine

PO Box 10577
Newport Beach, CA 92658
(714) 436-1234

www.dessertsmag.com

SENIOR EDITOR
George Shepherd

EDITOR
Vera Shepherd

ASSISTANT EDITOR
Jill Adams

COPY EDITOR
Keren Liao

CONTRIBUTING WRITERS
Clotilde Dusoulier
Karen Krasne
Michael Laiskonis
David Lebovitz
Helen Dujardin
Jenni Oh
Peabody Rudd
Paola Westbeek
Molly Wizenberg

DESIGN AND PRODUCTION
CDI Publications, Inc.

ADVERTISING & EDITORIAL SUBMISSIONS
1.866.437.6570

Desserts Magazine is Published Bi-Monthly

If you would like to be featured in Desserts Magazine or have a great dessert recipe that you'd like to share, please email us at:

chef@dessertsmag.com

DESSERTS MAGAZINE
is published by
CDI Publications, Inc.

Contents

Summer Berry Friands 4

Summer Berry Clafoutis 6

Chocolate Souffle for 2 7

Strawberry Mirror Cake 9

The "Egg" 12

Latest Scoop 16

Lavender Fleur de Sel Caramels,17
Salted Butter Caramel Ice Cream, 18
Try-it-you'll-like-itBacon Brittle, 19
Lime or Pistachio Biscuit Cake, 22

Almond Raspberry Tart 24

Strawberry Tart 27

Creme Brulee a la Fleur d'Oranger 30

The MarketPlace 31

Recommended Reading... 32

Tarte Tatin 34

Lemon Blackberry Brulee 37

Macarons 101 38

Matcha with White Chocolate, 44
White Chocolate Raspberry, 44
Toffee Bittersweet Chocolate, 44

Gâteau au Yaourt 46

Croissants aux Amandes 48

Meet Paulette 50

Cover Artwork by **Carol Gillott**, of **Paris Breakfasts** is a "Painting-A-Day" blog that chronicles her watercolor adventures of pastry and chocolate shops in Paris. Her paintings and photographs are available for purchase. Please, visit her virtual gallery, http://www.flickr.com/photos/parisbreakfast, to browse the available paintings. All watercolors are original, sized 9 x 11 and painted on archival paper.

Summer Berry Friands

Jenni the blogger of **I Love Milk and Cookies**, proves that you do not need to be a culinary expert to talk about food. One only needs to have a love of food and love to eat. She shares her views and recipes with great photographs, and the gastronomic delights of Australia in her blog.

Friand (meaning "dainty" or "tasty") is also called financier (pronounced fee-nahng-syehr), which is a type of French pastry.

Financiers are similar to Madeleines in that they are similar to sponge cake that is baked in shaped molds.

Financier is a light tea cake and usually contains almond flour, crushed or ground almonds, or almond flavoring, and beurre noisette (brown butter). Flour is typically absent from the friand.

The name "financier" is said to have been derived from the traditional rectangular mold, which resembles a bar of gold. The cake became popular in the financial district of Paris, surrounding La Bourse du Commerce (the former name of the Paris stock exchange).

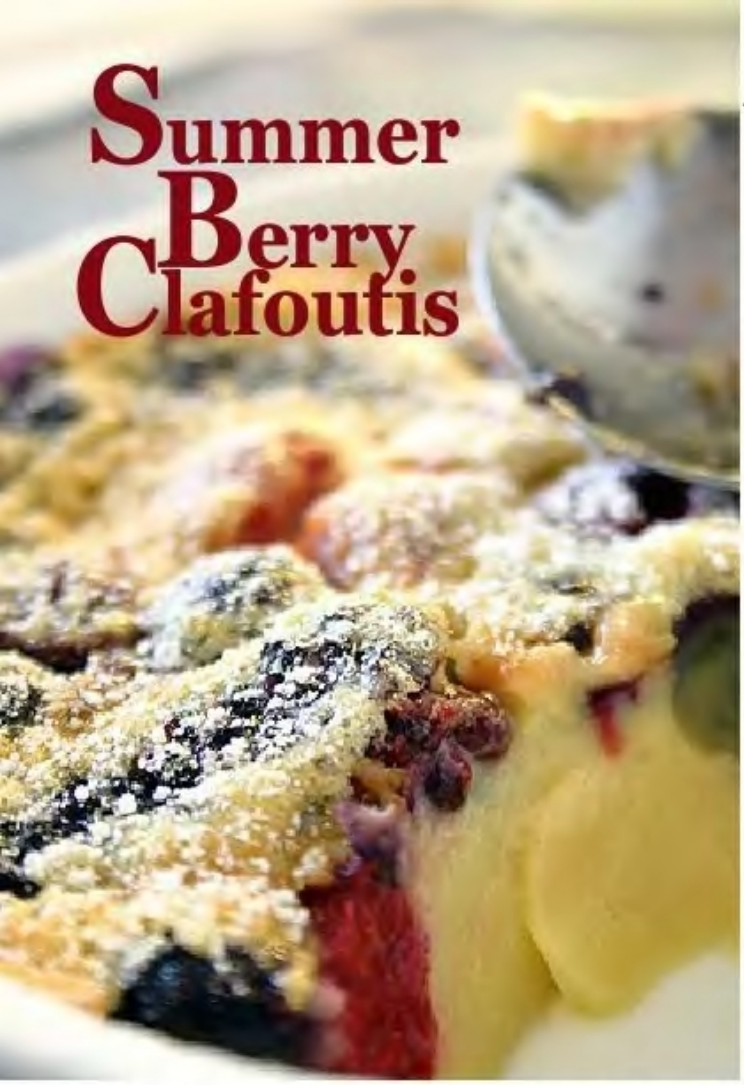
Financiers are often served topped with whipped cream, berries, or other fruit, and accompanied by ice cream or other frozen confections.

The raspberry friands recipe came about when Jen's mother's favorite Lemon Poppy Seed Friand mix was discontinued. Jen used the recipe from Donna Hay, *Modern Classics Book 2: Cookies, Biscuits & Slices, Small Cakes, Cakes, Desserts, Hot Puddings, Pies & Tarts*, to make this delectable moist little cakes bursting with juicy raspberries.

125g (8 Tablespoons) unsalted butter, diced
1 cup almond meal
1 cup icing (confectioner's) sugar, sifted
¾ cup all-purpose flour, sifted
½ teaspoon baking powder
5 egg whites, lightly beaten
½ cup fresh berries (raspberries, blueberries or strawberries, sliced)

1. Preheat oven to 180°C (355°F). Prepare a friand tin or 6 individual dariole molds by lightly brushing them with butter. Dust with icing sugar.
2. Melt butter in a saucepan over low heat until golden in colour. Set side to cool.
3. Place almond meal, icing sugar, flour and baking powder in a bowl and stir to combine.
4. In a separate bowl, whisk egg whites until foamy.
5. Add the egg whites to the flour mixture and stir to combine. Then add the cooled butter and stir until thoroughly blended.
6. Spoon the mixture into the tin/molds, dropping some berries halfway through.Fill the tins/molds 1.5cm from the top. Place a berry on top.
7. Bake for 20-25 minutes, until tops are golden brown and springy to touch. Cool for 10 minutes and unmould the friands by tapping the bases lightly a couple of times until they are released.

Summer Berry Clafoutis



4 eggs
1/3 cup granulated sugar
300ml (1-1/4 cups) heavy cream or whole milk
1 teaspoon vanilla extract
¼ cup all-purpose flour
1 pint of blueberries
½ pint of blackberries or mulberries
1 pint raspberries
½ pint strawberries, halved and hulled
icing (confectioner's) sugar, for dusting

1. Preheat over to 160ºC (325ºF). Brush oven proof dish with butter.
2. In a medium bowl combine eggs, sugar, cream and vanilla extract and whisk until frothy.
3. Sift flour over egg mixture and whisk until smooth.
4. Pour batter into prepare oven proof dish and scatter berries evenly throughout the dish.
5. Bake for 55 minutes to 1 hour or until the centre has just set and golden.
Remove from oven and dust with icing sugarto serve. Serves 6

Clafouti (pronounced cla-FOO-tee) (also spelled clafoutis) is a classic French dessert, a specialty of the Limousin region, with a texture that criss-crosses between bread pudding and pancakes. Usually made with fresh black cherries, but sometimes with other fruits or dried fruits.

You can eat clafouti warm out of the oven or cooled to room temperature. Whether you prefer it a little firmer and more cakey or custardy and puddinglike, it is all up to you. Any way you make it or eat it, it will be delicious.

This is another recipe shared by Jenni, of Milk and Cookies, uses a delicious combination of berries, adapted from Donna Hay Magazine Issue 36.

Recipes and Photographs by Jenni Oh, at ilovemilkandcookies.blogspot.com

Chocolate Souffle for 2

2 oz. bittersweet chocolate, chopped
2 Tablespoons (28g) unsalted butter
2 large eggs, separated
1/8 teaspoon sea salt
1/4 cup (30g) confectioners' sugar
1 Tablespoon chocolate liqueur

1. Lightly butter two 6-Ounce Souffle Dish and dust with granulated sugar, tapping out excess. Set the ramekins on a small baking sheet. Set aside.

2. In bowl over saucepan of hot water (not boiling) or in a microwave, melt chocolate with butter. Remove from the heat and whisk until glossy and smooth. Stir in the chocolate liqueur and the salt.

3. In separate bowl, beat egg whites until soft peaks form, and beat in 3 tablespoon of the sugar, 1 tablespoon at a time, until stiff peaks form.

4. In another bowl, beat egg yolks with remaining sugar until thick and pale yellow. Beat in chocolate mixture until incorporated. Fold in one-quarter of the egg whites; gently fold in remaining whites. Divide into prepared container. (Can be prepared to this point and refrigerated for up to 4 hours or freeze for up to two weeks.)

5. Place dish on baking sheet. Bake in lower third of 375 degrees F oven for 18 minutes or until puffed and the exterior is set but interior is still a bit loose and creamy and risen about 1 inch above the ramekin.Careful not to overbake. Dust soufflés with powdered sugar and serve immediately. with vanilla ice cream or creme anglaise. (To bake straight from the freezer, unwrap the ramekins and set on a small baking sheet or jellyroll pan. Let them sit for 20 min. while heating the oven to 400°F. Bake on the baking sheet until puffed and risen about 1 inch above the ramekin, 18 min.)

Strawberry Mirror Cake

Lis of **La Mia Cucina** and Ivonne of **Cream Puffs in Venice** are the founders of **The Daring Bakers**. Each month a challenge is set by one of the members. They share questions, failures and successes.

When you complete a challenge you get to display a logo with the challenge of the month. Do not fret if you do not have a blog. You may still participate, as long as you complete the challenge and provide a write-up with photos (optional). To get a full list of those who participated in this challenge, visit their website at daringbakersblogroll.blogspot.com.

Peabody, of **Culinary Concoctions by Peabody**, came up with this challenge for The Daring Bakers. The recipe was adapted from Cakes and Pastries At The Academy by the California Culinary Academy 1993.

Take a look at the photos on the opposite page from some of the people who participated in this challenge. To find out how each blogger accomplished this task visit their blog.

Peabody made the cake and the puree one day ahead. She froze the cake layers and refrigerated the puree. Then, did everything else the next day. She made mini cake, using 4 ½ inch spring form pans.

The Daring Bakers

Jenn, of The Left Over Queen

Dagmar, of A Cat in the Kitchen

Myriam, of Once Upon a Tart

Anh, of Food Lover's Journey

Ivonne, of Cream Puffs in Venice

Stephanie, A Whisk and a Spoon

Monica, of The Pastry Princess

Meeta, of What's for Lunch Honey

Pille, of Nami-Nami

Cake

3 eggs
3 egg yolks
¾ cup sugar
1 teaspoon vanilla extract
3 egg whites
1/8 teaspoon cream of tartar
2 Tablespoons sugar
2/3 cup sifted cake flour
½ cup water
1/3 cups sugar
2 Tablespoons kirsch or strawberry liqueur

1. Preheat oven to 450 degrees F. Butter and flour the sides of an 11-by-17 inch jelly roll pan(rimmed baking sheet). Line bottom of pan with a sheet of parchment paper cut to fit bottom pan exactly.

2. Beat eggs, egg yolks and ¾ cup sugar together in a medium bowl until thick and light. Beat in the vanilla.

3. In a separate bowl, beat the egg whites until foamy, ad cream of tartar and beat until whites begin to form peaks. Add the 2 TBSP sugar and beat until the whites hold stiff, glossy peaks(do not over beat).

4. Sift flour over the egg yolk mixture and fold in . Stir in one fourth of the whites. Then carefully fold in the remaining whites.

5. Spread batter evenly in pan. Bake until light brown and springy to touch (7 to 10 minutes). Cool in pan 5 minutes. Run a knife along edge to loosen. Invert cake tin to cut out 8 ¼ inch circles of cake. Wrap the cake layers, separated with waxed paper, and set aside. Cake may be frozen at this point.

6. To make soaking syrup: Combine water and the 1/3 cup sugar in saucepan; bring to a boil to dissolve sugar. Cool to room temperature; flavor with liqueur. Set aside or refrigerate in glass jar until ready to use.

To assemble cake

1. Brush sides of 10-inch springform pan lightly with flavorless salad oil or almond oil. Cut out a cardboard circle that is exactly the same size as the bottom inside of the pan; cover cardboard with aluminum foil and fit into bottom of pan. Center one layer of the cake bottom of pan. Brush the cake with some of the soaking syrup to just moisten(not drench) the cake; set aside.

2. Prepare Strawberry Bavarian Cream. Immediately pour about half of the Bavarian Cream over the first layer of cake in the pan. Set the next layer of cake on top of the cream. Pour remaining Bavarian Cream over cake and smooth top of the cream with spatula. Refrigerate until the cream sets, about 1 to 2 hours.

3. Prepare the Strawberry Mirror.

To serve

Wrap a hot towel around the outside of springform pan for a few minutes. Run a small sharp knife tip around the edge of the Strawberry Mirror to separate it form the sides of pan. Mirror will tear when sides are unlatched if it is stuck at ANY point. Slowly unlatch the pan and slide it off the cake. Slice cake in wedges and serve in upright slices.

Strawberry Bavarian Cream

2-½ Tablespoons unflavored gelatin
1-½ cups strained strawberry puree (1-½ baskets)
5 egg yolks
2/3 cup sugar
1-½ cups milk
1 Tablespoon lemon juice
several drops of red food coloring
1-¾ cups whipping cream

1. Sprinkle the gelatin over the strawberry puree in a small bowl and set aside until spongy.

2. Combine egg yolks and sugar in a bowl beat until light. Bring milk to a boil in sauce pan. Pour hot milk into yolk mixture ans stir with a wooden spoon(it doesn't say so but I would temper the egg mixture first to be safe).

3. Return this mixture to the

saucepan and cook over medium heat, stirring constantly, until your finger leaves a clear trail in sauce when drawn across the back of the spoon.(Do not boil or mixture will curdle.) Immediately remove from heat and stir in softened gelatin mixture. Pour into a stainless steel bowl places over a bowl of ice water. Stir in lemon juice and a few drops of red food coloring. Cool over ice water, stirring occasionally, until mixture thickens to the consistency of softly whipped cream.

4. White gelatin mixture is cooling, whip the whipping cream until it holds soft peaks. When the gelatin mixture resembles softly whipped cream, fold the whipped cream into the gelatin mixture.

Strawberry Mirror

1 teaspoon lemon juice
1 Tablespoon kirsch
1 Tablespoons water
1 Tablespoon unflavored gelatin
Few drops of red food coloring

1. Prepare strawberry juice. Place lemon juice, kirsch, and water in a small bowl. Sprinkle gelatin over this mixture; set aside until spongy and soft.

2. Measure 1 ½ cups Strawberry juice into a small saucepan and bring to a simmer; pour over gelatin mixture and stir to dissolve gelatin. Tint to desired color with red food coloring. Place bowl over bowl of ice water and stir occasionally until the mixture is syrupy and just beings to thicken(do not let jell); remove from ice water.

3. When mixture is syrupy, pour a 1/16-inch layer over the top of cake. Refrigerate until set.

Strawberry Juice

1-½ pints of strawberries(18 oz)
¾ cup sugar
¾ cup water

Wash and hull strawberries; coarsely chop. Place strawberries in saucepan; crush to start juices flowing. Place over low heat; add sugar and water; simmer slowly 10 minutes. Pour juice and pulp through damp jelly bag or cheesecloth-lined colander and drain into a bowl for 15 minutes(Do not press down on fruit).

Recipe and Photographs by Peabody Rudd, www.culinaryconcoctionsbypeabody.com

The "Egg"

Michael Laiskonis is the Executive Pastry Chef at Le Bernardin, 3-Michelin star restaurant, and the 2007 recipient of prestigious James Beard Foundation Award for Outstanding Pastry Chef.

Seven years ago, as the pastry chef at Tribute, a restaurant in Detroit, a signature dish was born. Since then this dessert follows Laiskonis to this day. It is known simply as "The Egg", a delicate eggshell filled with chocolate crème brulée and caramel custard foam.

What really makes this dessert special is the result, the element of surprise and its dramatic presentation. The different textures and flavors find their ultimate harmony with the addition of flaky Maldon salt, the key ingredient of "The Egg". For Laiskonis the idea of having someone wanting just one more bite is gratifying.

"The Egg" only makes to someone's table unexpectedly, at Le Bernadin, as a special treat for their guests, because it is not mentioned in their dessert menu. However, they still produce anywhere from 50-100 on a daily basis.

For those of us who do not live in New York City to enjoy Laiskonis amazing desserts at Le Bernadin. He is sharing this recipe, so that you too can replicate this recipe at home.

Although, the recipe requires a moderate investment of time and equipment, the individual components are quite simple, and can be prepared up to a day or two in advance of serving.

Skill Level: Intermediate
Yield: 12 servings
Special Equipment Needed: Egg top cutter, One-pint foam canister, Gas cartridges
For Serving: Porcelain egg cups, Demitasse spoons

The Eggs

12 large brown eggs

1. Carefully remove tops from eggs, reserving contents for another use. Keep the bottom half of the fiber-board egg carton for baking. Do not use Styrofoam or plastic cartons, as these will be going into the oven!

2. Rinse empty shells in very hot water, and carefully remove the remaining inner membrane. Allow shells to dry.

Caramel Custard Foam

75g (6 Tablespoons) granulated sugar
25g (2 Tablespoons) water
115g (½ cup) heavy cream
115g (½ cup) whole milk
40g/2 large egg yolks
15g (1 Tablespoon) granulated sugar
1 sheet gelatin, softened and squeezed of excess moisture

1. In a small saucepan, combine the five tablespoons of sugar and water and cook to a dark caramel. Meanwhile, combine cream, and milk, and heat just until warm. When the caramel reaches a medium brown color, add warmed cream mixture.

Recipe and Photograph by Michael Laiskonis,
at michaellaiskonis.typepad.com

2. Bring mixture to a boil over medium heat, making sure all caramelized sugar heat, making sure all caramelized sugar is dissolved.

3. Meanwhile, combine and whisk egg yolks and remaining sugar. Temper hot cream into egg yolks (beat the yolks and add a little of the cream at a time).

4. Return to medium-low heat and cook, constantly stirring, until mixture is slightly thickened.

5. Remove from heat, whisk in gelatin and strain through a fine mesh sieve. Chill in an ice water bath. Refrigerate until well-chilled.

6. Transfer custard to whipped cream siphon and assemble according to manufacturer's instructions. Reserve in refrigerator until assembly.

Milk Chocolate Crème Brulée

180g (¾ cup) heavy cream
180g (¾ cup) whole milk
½ vanilla bean, split and scraped
60g/3 large egg yolks
55g (5 Tablespoons) granulated sugar 60g (2 ounces) high quality milk chocolate, finely chopped

1. Preheat a convection oven to 325º F. Combine cream, milk, and vanilla in a small saucepan and bring to a boil. Meanwhile, combine and whisk egg yolks and sugar. Remove scalded cream mixture from heat and whisk in milk chocolate, until thoroughly incorporated. Temper mixture into egg yolks and strain through a fine mesh sieve.

2. Place egg shells right side up in their carton, and place in a two-inch hotel pan (a rectangular stainless steel pan). Carefully divide milk chocolate custard evenly among egg shells, approximately one ounce, or about half way.

3. Fill hotel pan with hot water, just until water reaches half way up the egg carton, just before the egg shells begin to float. Cover with foil and bake for about 30 minutes, or until custard is set. Allow to cool to room temperature.

Caramel Sauce

100g (½ cup) granulated sugar
50g (2 Tablespoons) water
A few drops of lemon juice
80g (¼ cup) heavy cream
15g (1 tablespoon) unsalted butter

1. Combine sugar, water, and lemon in a small covered saucepan. Cook to a medium amber color. Meanwhile, gently heat cream until warm. Remove caramelized sugar from heat and add cream. Return to low heat to completely dissolve sugar.

2. Remove from heat and emulsify butter into the caramel. Keep warm.

Assembly

Maple syrup
Maldon sea salt

1. Transfer cooled egg shells to twelve porcelain egg cups.

2. With a small spoon or squeeze bottle, pour a very thin layer of caramel sauce into egg shell, over the chocolate custard.

3. Fill the remainder of the shell with the caramel foam.

4. Drizzle a few drops of maple syrup on top of the foam, and sprinkle each egg shell with a few grains of Maldon sea salt. Serve immediately.

Professional Egg Topper

The quintessential tool for a gorgeous presentation for soft-boiled eggs. Quickly and consistently, the sharp edge of this stainless steel egg topper will remove a perfect circle from the top of an egg or eggshell with an expert pull and release of its knob. Hand wash. Made in France. Available at amazon.com

Gotta have this...

iSi 2352 One Pint Dessert Whip, Brushed Aluminum

Prepare fresh whipped cream in a matter of seconds! For a special treat, just add flavoring syrup or other ingredients to create a delicious flavored whipped cream or light dessert. One pint of heavy cream yields up to five times as much whipped cream with no additives or preservatives. Cream keeps fresh in the refrigerator for up to 10 days. Two decorator tips and a cream charger are included. Brushed aluminum canister with black lid holds 1 pint. Available at amazon.com

Latest Scoop...

They're sweet... They're salty... They're out-of-this-world delicious!

Lillie Belle Farms' newest creation is the Smokey Blue Truffles made by combining Rogue Creamery's Smoked Oregon Blue, the world famous award winning cheese, with fresh local cream, organic milk chocolate, and toasted almonds to create a smooth, slightly smokey blend of sweet and tangy. It sounds odd, but it is surprisingly delicious! **www.lilliebellefarms.com**

Smokey Blue Cheese

Produced by the award-winning Rogue Creamery in Oregon. They start with their Oregon Blue and then cold-smoke it overnight with hazelnut shells, layering a caramelized, smoky flavor over the sharp blue. The first and only smoked blue cheese in the world. **www. deandeluca.com**

Sea Salt Caramel Collection

A DEAN & DELUCA EXCLUSIVE.Dark chocolate caramels are topped with 42 percent milk chocolate, then sprinkled with five different types of DEAN & DELUCA's artisanal salt. **www. deandeluca.com**

Lavender Fleur du Sel Caramels are organic chocolate covered caramels accented with Fleur du Sel salt. Each delectable piece is infused with organically grown Lavender flowers to give it a very subtle hint of lavender flavor. **www.organicstyle.com**

Lavender Fleur de Sel Caramels

1 1/3 cups heavy cream
2 teaspoons dried nontoxic and organic lavender buds*
2 cups sugar
½ cup light corn syrup
1/3 cup honey
6 Tablespoons unsalted butter, cubed
1 teaspoon pure vanilla extract
3 teaspoons fleur de sel*
1 pounds good-quality bittersweet chocolate, finely chopped.
Vegetable oil

1. Line an 8-by-8-inch baking pan with two parchment paper, crisscrossed that extends over the sides. Grease the parchment lightly with vegetable oil.

2. In a heavy 4-quart saucepan, bring the cream, lavender, and fleur de sel, to a boil.

3. Add the sugar, corn syrup and honey and stir constantly with a wooden spoon until the mixture comes to a boil. Cook, stirring occasionally, until the mixture reaches 257 degrees on a candy thermometer, 15 to 30 minutes.

4. Remove the pan from the heat and, with oven mitts on, stir in the butter, vanilla and 2 teaspoons salt. Pour into the prepared pan and let cool. If you are not coating them in chocolate, let cool slightly and sprinkle with the remaining salt.

5. When completely cool, coat lightly a cutting board and the blade of a large chef's knife with vegetable oil. Invert the caramel onto the cutting board; peel off the parchment paper and invert again. Cut the caramel into 8 1-inch-wide strips; then cut each strip into 1/2-inch pieces.

6. Place two-thirds of the chocolate in the top pan of a double boiler. Heat over hot, not boiling, water, stirring constantly, until chocolate reaches 110°–115°F.

7. Place the top pan of the double boiler on a towel. Cool to 95°–100°F. Add the remaining chocolate to the top pan, stirring until melted.

8. Using a forkto hold the caramel pieces, dip the caramel squares in the chocolate. Place them on the prepared sheet pan. Sprinkle each square with a few grains of fleur de sel salt before the chocolate sets. When the chocolate has set, store caramels in a cool, dry place.

* Available at mountainsidelavender.com

Salted Caramel Ice Cream from **Bi-Rite Creamery & Bakeshop** Owners Sam Mogannam, Anne Walker & Kris Hoogerhyde make their ice cream and baked goods with local, organic and sustainable products. Other signature ice cream flavors to try are Honey Lavender (using local honey from a few blocks away & organic lavender), Roasted Organic Banana, Coffee Toffee (made from their local Ritual Coffee Roasters coffee and house made almond toffee,) Balsamic Strawberry, Orange Cardamom, Meyer Lemon, and Concord Grape Granite. **3692 18th Street, San Francisco CA 94110; 415-626-5600.** For those of you who do not live in San Francisco you can try to make David Lebovitz's Salted Caramel Ice Cream. biritecreamery.com

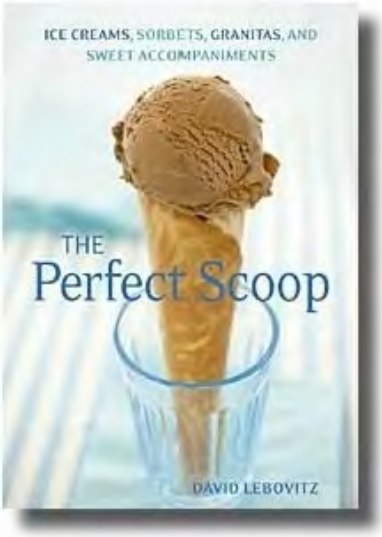
Salted Butter Caramel Ice Cream

Recipe by David Lebovitz

For those of you who would like to add a bit of crunch, visit www.davidlebovitz.com, for the caramel praline recipe.

2 cups (500 ml) whole milk, divided
1½ cups (300 gr) sugar
4 Tablespoons (60 gr) salted butter
scant ½ teaspoon sea salt (preferably Maldon)
1 cups (250 ml) heavy cream
5 large egg yolks
¾ teaspoon vanilla extract

1. Make an ice bath by filling a large bowl about a third full with ice cubes and adding a cup or so of water so they're floating. Nest a smaller metal bowl (at least 2 quarts/liters) over the ice, pour 1 cup (250 ml) of the milk into the inner bowl, and rest a mesh strainer on top of it.
2. Spread 1½ cups (300 gr) sugar in the saucepan in an even layer. Cook over moderate heat, until until caramelized,
3. Once caramelized, remove from heat and stir in the butter and salt, until butter is melted, then gradually whisk in the cream, stirring as you go.
4. The caramel may harden and seize, but return it to the heat and continue to stir over low heat until any hard caramel is melted. Stir in 1 cup (250 ml) of the milk.
5. Whisk the yolks in a small bowl and gradually pour some of the warm caramel mixture over the yolks, stirring constantly. Scrape the warmed yolks back into the saucepan and cook the custard using a heatproof utensil, stirring constantly (scraping the bottom as you stir) until the mixture thickens. If using an instant-read thermometer, it should read 160-170 degrees F (71-77 degrees C).
6. Pour the custard through the strainer into the milk set over the ice bath, add the vanilla, then stir frequently until the mixture is cooled down. Refrigerate at least 8 hours or until thoroughly chilled.
7. Freeze the mixture in your ice cream maker according to the manufacturer's instructions. Place the ice cream in a air-tight container and chill in the freezer until firm.It's decadent alongside a wedge of apple pie or Tarte Tatin (For recipe go to p. 30.) For more great ice cream recipes get **The Perfect Scoop**.



Vosges Bacon Exotic Chocolate Bar

Bacon and chocolate?!?! You heard it right... If you love bacon you are going to love this combination. Vosges Mo's Bacon Bar is made of applewood smoked bacon a touch of Alder wood smoked salt mixed with deep milk chocolate, 41% cacao. This bar will sure add another level to your usual pain au chocolat. vosgeschocolate.com

Collezione Italiano Truffle Gift Box

Taste Italy's finest artisanal ingredients through chocolate —Taleggio cheese, Tuscan fennel pollen, and several other flavors.

Your Italian tasting begins with the **Rooster truffle**, a mixture of Taleggio cheese, organic walnuts and Tahitian vanilla beans draped in bittersweet dark chocolate. A bit salty, slightly tannic and rich in mouth-feel with a hint of sweetness. **Sale del Mare**: Sicilian sea salt caramel combined milk chocolate and pine nut. **Polline di Finocchio**: Wild Tuscan fennel pollen with dark chocolate. **Olio d'Oliva**: First press extra virgin olive oil with white chocolate and dried kalamata olives. Lastly, **Balsamico**: a 12-year aged balsamic vinegar mixed with dark chocolate and Sicilian hazelnuts. Sweet and savory, reinterpreted.

Try-it-you'll-like-it Bacon Brittle

1 cup sugar
1/2 cup light corn syrup
1/2 cup water
1 tablespoon unsalted butter
2 teaspoons vanilla extract
1 teaspoon baking soda
1/2 cup (about 2 ounces) chopped pecans
1/3 to 1/2 cup cooked bacon bits (6 to 8 ounces uncooked bacon)

1. Grease or butter a large nonstick baking sheet.

2. In a medium heavy saucepan, combine the sugar, corn syrup and water over medium heat. Stir until the sugar dissolves and the syrup comes to a boil. Attach a candy thermometer to the pan, increase the heat to high, and cook, without stirring, until the mixture reaches 290 degrees. Immediately remove from the heat.

3. Stir in the butter, vanilla, baking soda, pecans and bacon bits. Watch out, the mixture will foam. When the foam subsides, pour the hot mixture onto the prepared baking sheet as thinly as possible. Do not use a spatula.

4. Cool at least 10 minutes before breaking into pieces. Store in a covered container. (Recipe Courtesy of Sara Perry, **Everything Tastes Better With Bacon**)

Taste this...

John Kelly Chocolates are located in the heart of Hollywood, California. Their product are all handmade, and they also wrap each piece by hand. They use only the highest-quality ingredients, and no preservatives. Their mission is for everyone to have the same experience they had when they first taste it – a creamy and silky revelation, with intense and luxurious chocolate flavor.

I've heard many great reviews about this golden wrapped fudge coated with semi-sweet chocolate, but never cared to tried. Until I received two box in the mail. This fudge is best savoured slice by slice.

All natural chocolate fudge in 12 flavors, each bite has a long finish of top-quality chocolate, as it should be. The flavors are clean and bright. It is creamy and silky smooth. It melts in your mouth and leaves you craving for more. You'll be amazed at just how good fudge can be. John Kelly Chocolates is indeed keeping up with their mission. You do not have to take my word for it. Taste it for yourself. You will not be dissapointed. **www.johnkellychocolates.com**

Here's a chance to experience this great fudge!

One lucky reader who refers the most people to join our contest will win an 8-ounce box of John Kelly Truffle Fudge Bar with Walnuts.

A box of one 8-ounce Truffle Fudge Bar with Walnuts, their original fudge flavor. It's a chocolate fudge unlike any other. This offer expires May 6, 2008 (12:00pm PST)

Salted Butter Caramels by France Delights come neatly packaged in a wood Camembert box. The succulent individually wrapped caramels come from the South of Brittany and are made with wheat glucose syrup, sugar, fresh salted butter (9.1%), powdered skim milk, and of course, "fleur de sel Guerande" (1%). Fleur de sel is rich in minerals and lower in sodium than regular salt, providing an exquisite final touch to this mouthwatering marriage of flavors. Available at **cybercucina.com**

Fusion - Naturally Flavored Sea Salts

SaltWorks is an American Company based near Seattle. They supply the highest quality salts throughout North America. SaltWorks Fusion Sea Salt Line includes flavors such as: Vintage Merlot Sea Salt, Matcha Sea Salt, Black Truffle, Espresso Brava Sea Salt, Thai Ginger Sea Salt... How about trying a pinch of Chili Verde sea salt on a bowl of chocolate ice cream? The only limit for Fusion Sea Salts is your imagination! **www.saltworks.us**

Creamy Honey with Sesame Seeds

Pascal Verriere beekeeper in the Ariege region of the South of France, offers all of the purity of his mountain honey produced in pollution-free zones in the Pyrenees.The softness of the creamy honey makes it an easy to spread product on pancakes, biscuits and fresh fruits. The Sesame Seeds bring a roasted flavor to this honey that add originality and texture. Available at **www.cybercucina.com**

From France with love...

The **Pink Champagne Biscuit** was born 300 years ago in the city of Reims, the capital of the Champagne region in France. Since then they have been made strictly according to the traditional recipe, the secret of the recipe has been jealously kept.

The recipe is simple but delicate to make: made of fresh eggs, sugar and flour, vanilla-flavored, slightly tinted with cochineal (a natural coloring) and powered with icing sugar, the dough is baked twice successively, which gives the biscuit (baked twice) the particularity of not being mushy when you dip in coffee, tea, or in Champagne or red wine as the French do.

They have an unique texture, airy but crunchy, a tender rose color and a delicate flavor. To top it all off, they are dusted with delicate icing powder. www.biscuits-fossier.com

FOSSIER,
createur de gourmandises
depuis 1756

Lime or Pistachio Biscuit Cake

1 bag of Biscuits Roses*
1 liter (1 quart) of lime ice cream or pistachio ice cream
20 cl (5 fl. oz.) of whipping cream
1 tablespoons of granulated sugar

Place the pink biscuits, soaked in an alcohol of your choice diluted with water, around the sides and in the bottom of a cake tin and pour some green coloured ice cream left outside of the fridge beforehand in order to be malleable. Store the whole preparation in the freezer for a few hours again.

You will obtain a wonderful green and pink colour. When serving, make a chantilly cream (Beat constantly 20cl whipping cream with the vanilla flavoured sugar until you obtain a creamy chantilly.) and cover the top of the cake nicely. Makes 6 servings.

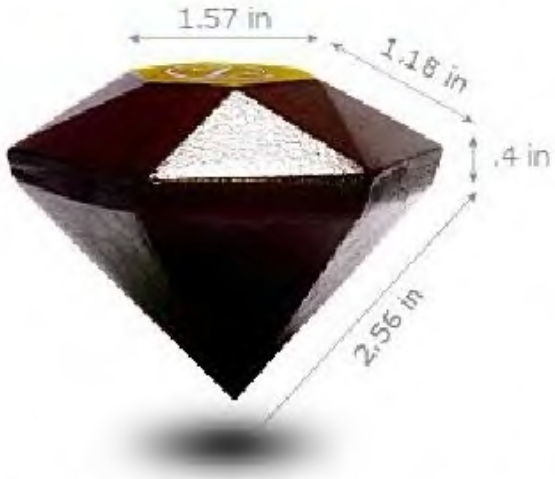
* Available at cybercucina.com

Diamonds are forever...

zChocolat came up with the ultimate chocolate gift for the love-of-your-life. There is no such thing as too much chocolate when it comes to expressing your love.

It doesn't matter if your loved one is not a choco-holic, this gift is the once-a-year chocolate rendezvous that they secretly long for. You may turn this romantic gift into a treasured memory by affixing it with your personal engraved message and customize your gift card with a picture of the two of you!

The pure Venezuelan chocolate casing is wrought into a classic diamond shape,



containing a rich, traditional praline center originating from Piedmont Hazelnuts with ½ pound of praline & dark chocolate bliss.

The box is finished with a stylish diamond etched brass plate, making it the perfect keepsake. Adding to its timeless impact, you may also adorn the box with your personal message, enduringly carved into a brass plate.

This is indeed the ultimate lovers' treat that will leave an everlasting impression! For more information visit **www.zchocolat.com**

DID YOU KNOW?

zChocolat.com has selected four award-winning French chocolatiers, obsessed with their art, to make their chocolates.

When purchasing zChocolat.com's premier chocolates, you are purchasing the crème de la crème of four artisan chocolatiers, whose mouth-watering wares include praline truffles, cinnamon-apple caramels and lavender honey dark chocolates.

Each zChocolat is hand-made in France with the finest all-natural European ingredients, absolutely no preservatives and 100% pure cocoa butter. Their chocolates are meant to be eaten within three weeks after delivery and should not be refrigerated or frozen, because this can spoil their delicate flavor or alter the creamy texture of their fillings.

Who wouldn't love to have the finest chocolates fly in from France and delivered at the comfort of your home. Everybody deserves to be pampered at least once a year!

Almond Raspbery
Tart

Almond Raspberry Tart is a French tart made with a rich, buttery sweet short dough, known as pate sucree. The tart is filled with almond cream or fragipane, and studded with fresh raspberries and sprinkled with slices of almonds. This recipe was given to me by a friend many years ago. I have used this recipe for all my tart recipes since. The same dough is used to make the crust for the Strawberry Tart on page 26.

Pate Sucree is like a delicate butter cookie rather than a traditional flaky pie dough. To keep the crust tender, work with the dough as little as possible. This recipe makes a cookie-like crust that is sturdy enough to either roll out or crumble into a pie plate and press in with your fingers.

The flavor of raspberries and almonds have a magical affinity to me. This is a simple almond tart that can be prepared anytime. Other fruits such as fresh apricots, cherries, poached pears or apples can also be used instead of raspberries with equal success.

You can make individual size tarts and freeze unused almond cream and pastry dough.

Crust (Makes two 10-inch tarts)
1 3/4 cups (254 grams) all-purpose flour
1 cup plus 1 tablespoon (122 grams) confectioners' sugar
1/8 teaspoon salt
9 Tablespoons (127 grams) unsalted butter, softened
1 large egg

1. Sift together the confectioners' sugar, flour, and salt into a bowl.
2. Add butter in a food processor and process until smooth, about 15 seconds. Scatter the flour mixture over the butter, add the egg, and process just unitl the dough forms a mass; do not over mix. Turn the dough out onto the counter and divide it in two. Shape each half into a disc, wrap in plastic wrap, and refrigerate for at least 2 hours or up to 1 day. (Freeze half of the dough, well wrapped, for up to 1 month.)
3. Dust a work surface lightly with flour. Dust the dough lightly with flour and, using a floured rolling pin, roll it out into a rough 12 inch circle. Lift the dough often, make sure that the dough does not stick to the work surface; dust the work surface lightly with flour as needed.
4. Transfer the dough to a 10-inch removable bottom tart pan by rolling the dough up onto a rolling pin into the pan and unroll the dough over the tart pan. Gently press the dough into the pan, especially where the bottom and the side of the pan meet and up sides. Remove any excess dough. Prick the bottom of the tart shells all over with a fork. Chill the tart shell for 30 minutes.
5. Preheat oven to 350°F. Bake chilled crust until just set; the tart shell should have little or no color, about 18 minutes. Cool crust on rack for 15 minutes.

Glaze
1/3 cup apricot jam
2 teaspoons water

Combine jam and 2 teaspoons water in heavy small saucepan. Simmer over medium-low heat 1 minute, stirring constantly. Strain glaze into small bowl. Push up pan bottom to release tart. Place tart on platter. Brush glaze over tart.(Can be prepared 8 hours ahead; let stand at room temperature.)

Filling
If you cannot find almond flour you can make your own by using whole almonds and pulsing in a food processor with the sugar until finely ground.

1 cup (125 grams) almond flour*
1/4 cup (125 grams)granulated sugar
1/2 cup plus 1 tablespoon (125 grams) unsalted butter, cut into 1/2-inch cubes, at room temperature
1/4 cup (20 grams) all-purpose flour
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract, optional
1/2 pint of fresh raspberries or frozen raspberries
Sliced Almonds
*Available at www.bobsredmill.com

Almond Cream (Step-by-Step)

1. Place butter, sugar, and almond in a mixing bowl and beat with an electric mixer on medium speed until light and fluffy, about 5 minutes.

2. Scrape down the side of the bowl with a rubber spatula. Add the egg and mix until it is light and creamy, about 3 minutes.

3. Add the all-purpose flour and beat on low speed until it is incorporated, about 30 seconds. Do not overmix. (The unused almond cream may be placed in an airtight container and stored in the refrigerator for up to five days or freeze up to one month. Allow the almond cream to come to room temperature before using and beat with an mixer until it is light in texture and color.)

4. Spread filling evenly in crust.

5. Arrange raspberries, atop filling, fitting in as many as you like. Sprinkle with sliced almonds.

6. Bake tart until filling is light golden brown and set, about 35 minutes. Cool tart completely on rack. Brush with the glaze.

Strawberry Tart

Strawberry Tart

The quintessential strawberry tart, classically French, with a shell that's buttery yet crisp and delicate. For contrast, there is a sweet light layer of pastry cream to cushion the fresh berries gleaming beneath a glaze. It's so simple, just a few components in complete harmony.

You can make everything ahead of time and assemble the day needed. You will only need half of the pastry dough for this recipe and can freeze the other half. The pastry dough can be rolled out, shaped in the pan, baked, and placed in an airtight container. Or, you can leave it unbaked, well wrapped, in the refrigerator and baked on the day you need it, but remember to cool the pastry crust completely before filling with the pastry cream. You can also make individual tarts.

Crust

This recipe makes two 10-inch tarts. Freeze the other half or use to make the Raspberry Almond Tart on page 24.

1 3/4 cups (254 grams) all-purpose flour
1 cup plus 1 tablespoon (122 grams) confectioners' sugar
1/8 teaspoon salt
9 Tablespoons (127 grams) unsalted butter, softened
1 large egg

1. Sift together the confectioners' sugar, flour, and salt into a bowl.
2. Add butter in a food processor and process until smooth, about 15 seconds. Scatter the flour mixture over the butter, add the egg, and process just unitl the dough forms a mass; do not over mix. Turn the dough out onto the counter and divide it in two. Shape each half into a disc, wrap in plastic wrap, and refrigerate for at least 2 hours or up to 1 day. (Freeze half of the dough, well wrapped, for up to 1 month.)

3. Dust a work surface lightly with flour. Dust the dough lightly with flour and, using a floured rolling pin, roll it out into a rough 12 inch circle. Lift the dough often, make sure that the dough does not stick to the work surface; dust the work surface lightly with flour as needed.
4. Transfer the dough to a 10-inch removable bottom tart pan by rolling the dough up onto a rolling pin into the pan and unroll the dough over the tart pan. Gently press the dough into the pan, especially where the bottom and the side of the pan meet and up sides. Remove any excess dough. Prick the bottom of the tart shells all over with a fork. Chill the tart shell for 20 minutes.
5. Preheat oven to 350°F. Bake chilled crust until just set; the tart shell should light golden brown about 18 minutes. Cool crust on rack completely.

Glaze
1/3 cup apricot jam
2 teaspoons water

Combine jam and 2 teaspoons water in a heavy small saucepan. Simmer over medium-low heat for 1 minute, stirring constantly. Strain glaze into small bowl. Push up pan bottom to release tart. Place tart on platter. Brush glaze over tart.(Can be prepared 8 hours ahead; let stand at room temperature.)

Pastry Cream
Do not use an aluminum pot because it gives a grayish coloration to the pastry cream. Whisk! Whisk! Whisk! You need to whisk quickly and constantly to prevent the cream from lumping. This pastry cream will last for three days in the refrigerator.
2 cup (485 grams) whole milk
4 large egg yolks
1/2 cup (100 grams) granulated sugar
2 Tablespoons (25 grams) cornstarch
1 vanilla bean or 2 teaspoons real vanilla extract
1 Tablespoon (15 grams) unsalted butter

1. Sift the cornstarch with half of the sugar in a medium bowl. Add the egg yolks and whisk until it is smooth, thick, and well combined.
2. Pour the milk and the remaining sugar into a non-reactive 2-quart saucepan and place the pan over medium heat. Slice the vanilla bean in half lengthwise. Scrape the blade of the knife along the inside of the bean to separate the seeds from the skin. Add the seeds and the skin to the milk and bring the milk to a boil.
3. Temper the egg mixture with the hot milk by pouring half of the milk into the egg mixture and whisking immediately to prevent the eggs from scrambling. Pour the tempered egg mixture into the saucepan and continue to whisk. Whisk continuously to ensure that the mixture cooks evenly.
4. Once the pastry cream comes to a boil, continue whisking for another 2 minutes. Remove the pan from heat. Add the butter and stir until it is well incorporated. Strain the pastry cream through a fine-mesh sieve to remove any pieces of cooked egg and the vanilla bean. Pour the pastry cream into a clean, airtight container and place a piece of plastic wrap directly on top of the pastry cream to prevent a skin from forming. Let cool at room temperature, and store in the refrigerator for up to 4 days, until ready to use. Makes about 2 cups.

Assembly
5 1/2 cups (700 grams) fresh strawberries, cleaned

1. Place the tart shell onto a flat platter. Spread, using an offset spatula, about 1/4 inch thick layer of the pastry cream all the way to the sides of the tart shell.
2. Hull the strawberries and set one whole strawberry aside. Cut the rest in half. Place the whole strawberry at the center of the tart, tip up. Place the berry halves by leaning them tip up against the whole berry. Continue placing the berry halves in concentric circle pattern to the edgre of the tart. Brush, using a pastry brush, the strawberries with the glaze. This will keep the fruit from browning, and it adds shine. Serve withnin a few hours, or the tart will get soggy.

TROIS CREPES PATISSERIE

It started with three friends and their passion for crepes and traditional French Pastries. When you step into this charming French style bakery in New York City, you feel as if you have been transported to France. There you will find all things French, from cakes to royal jelly soap. They are located on 501 East 75th Street, corner of York Ave. If you do not live in New York. You can still purchase many of their goods at their store online, such as, Canneles (a delicious and moist small cakes flavored with dark rum from the Bordeaux region), French Macarons, the Fossier Pink Champagne Cookies, to name a few. Visit Trois Crepes Patisserie at www.3crepes.com.

Creme Brulee a la Fleur d'Oranger
Recipe and Photograph by Trois Crepes

6 large egg yolks
1/2 cup granulated sugar
2 cups heavy cream
2 cups whole milk
1 teaspoon bourbon vanilla extract
1 Tablespoon orange flower water*
8 Tablespoons sugar in the raw

1. Preheat oven to 250 degrees F
2. Pour the cream and milk into a saucepan and heat over medium heat until bubbles begin to form around the edges of the pan. Set aside for 15 minutes.
3. Whisk the egg yolks and sugar together until pale
4. Strain the cream mixture and whisk into the egg yolk mixture.Stir in the vanilla and orange flower water. Pour into 8 small ramenkins.
5. Place the ramenkins into a large baking dish and pour in enough hot water to come halfway up the side of the ramekins. Bake for one hour or until the custard is set. Remove the ramekins and allow to cool to room temperature and refrigerate for at least 2 hours.
6. Before serving, sprinkle the top of each ramenkin with sugar and use a torch to caramelize the sugar. *Available at www.3crepes.com

The MarketPlace

This 10-in. tart pan has a fluted side to give your crust a pretty edge. It's Calphalon's most durable bakeware ever with a reinforced nonstick for lasting durability. The bakeware is made of aluminized steel that resists rust. Non-stick bakeware is dishwasher-safe for easy cleanup. amazon.com

Cuisipro Stay Cool Rolling Pin makes rolling dough more efficient than a traditional model. Surface stays cool for several hours without condensation. Add cold water to create a cool surface on the pin and keep dough cool while rolling. amazon.com

The **Chef'n Switchit** silicone bristles of these pastry brushes clean up easily. Sturdy enough to handle heavy barbeque sauce and gentle enough to glaze pastry and won't leave any bristles behind. No job is too big or too small for this dual-ended, dual-sized brush. It comes in four colors: frost, avocado, huckeberry, and cherry.

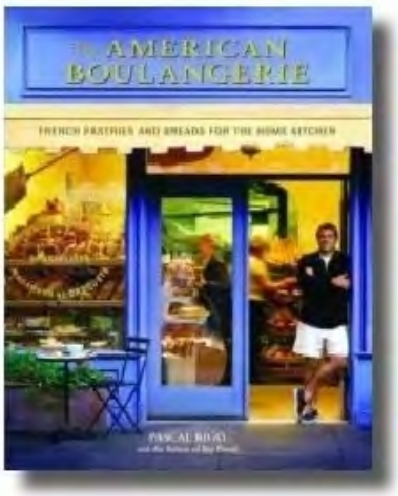
Though intended for quiches, you can also use these pans for baking tarts. The fluted edges of the pans will give your crusts a lovely shape. Made of tinned steel with removable bottoms. Set of 4.

Specially made for cheesecakes or other desserts that need a gentle release from the pan once baked, this pan measures 9-in. in diameter It's from Cuisinart's Chef's Classic nonstick line, ideal for today's cooks. The full line is constructed of heavy gauge aluminized steel to provide even heat distribution and consistent baking results. The nonstick interior and exterior ensure easy food release and cleanup, and extra-thick rolled edges prevent warping.

Recommended Reading...

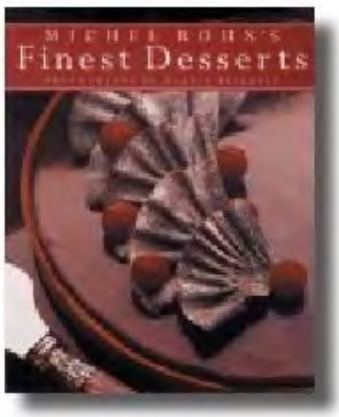
Tartine
Every once in a while, a cookbook comes along that instantly says classic. This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen.

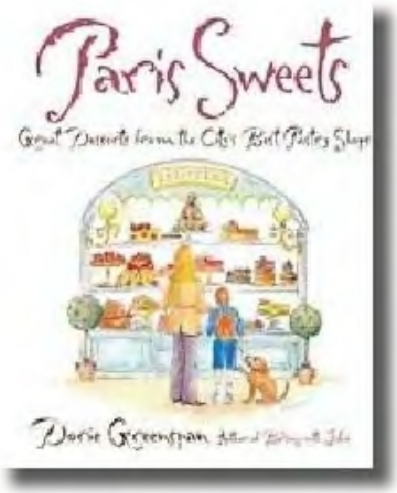
Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook. There are three measuring systems in the recipes: standard American volume measures, imperial fluid ounces and ounces, and metric milliliters and grams.



The American Boulangerie: Authentic French Pastries and Breads for the Home Kitchen
How can one experience the wonderful freshly baked products of a French bakery without visiting France? Simply by following the instructions and guidance of Pascal Rigo, offered here in more than 70 recipes, many illustrated with color photographs. He, along with his crew of bakers and pastry chefs, has poured into this book the secrets of ancient family recipes, the knowledge of experienced professional cooks, and the traditions and techniques of various French regions.

Michel Roux's Finest Desserts In this book, Michel Roux displays his matchless skill in the art of making desserts and discloses to the reader professional secrets which will ensure perfect results. After an invaluable introduction detailing essential equipment and ingredients, the book begins with a section on basic recipes including pastry, meringue, and sponge bases, which provide the foundation for flawless masterpieces. Every recipe is laid out in the most accessible and easy-to-follow way, giving full details of ingredients, special equipment, and a comprehensive description of the method of preparation.



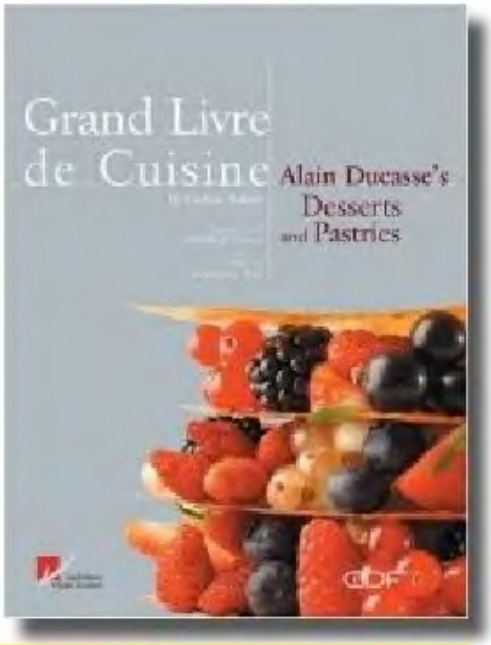


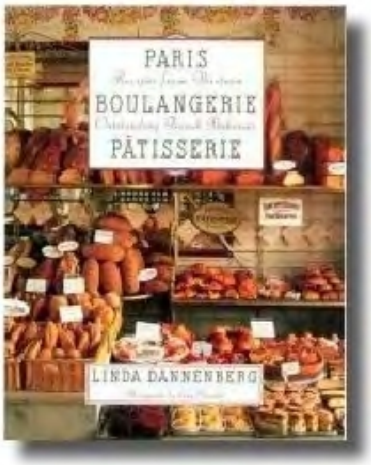
Paris Sweets: Great Desserts From the City's Best Pastry Shops

Dorie Greenspan's most vivid memory of her first trip to Paris doesn't have anything to do with the Eiffel Tower, but rather a heavenly strawberry tartlet. Paris Sweets is the result of 30 years of searching for the most delectable, delicious, awe-inspiring pastries she could find, and then convincing their creators to part with the recipes. From the most perfect Crème Brulee and Coffee Eclairs to the stunning Fresh Strawberry and Marshmallow Tart, made with homemade strawberry marshmallows, Greenspan will have you torn between making Paris Sweets at home and going there yourself.

Grand Livre de Cuisine: Alain Ducasse's Desserts and Pastries

Richly photographed, the book features more than 650 color photographs, including a full-page, close-up photo of each finished dish. Cross-sectional drawings clearly display the internal "architecture" of some of the more complex creations. The 250 mouth-watering recipes range from traditional treats such as peach melba and oeufs à la neige to audacious concoctions such as tropical fruit stuffed ravioli. Everything is here— mousses and fondants; cookies and cakes; ice creams and sorbets; bonbons and nougats; fruit tarts, profiteroles, and sweet crèpes.





Paris Boulangerie-Patisserie offers more than 70 tempting recipes, including Bombes Amandés (Lemon-Almond Cakes) and Mousse au Caramel et aux Poires (Caramel-Pear Mousse Cake) from Paris's oldest pâtisserie, Stohrer; the signature Délice cake (Chodolate-Cream-and-Chocolate-Macaroon Cake) and lace Florentins from the world-renowned chocolatier Maison du Chocolat; and Pain de Campagne (Hearty Country Loaf). More than 150 spectacular photographs and evocative descriptions of the bakeries and the people behind them bring the essence of Paris to your kitchen.

Tarte Tatin

Tarte Tatin is an upside-down apple tart in which the apples are caramelized in butter and sugar before the tart is baked.

There are many stories surrounding the unusual creation of the upside-down apple tart. The story goes that Tarte Tatin was first created by accident at the Hotel Tatin in Lamotte-Beuvron, France in 1889. The hotel was run by two sisters, Stéphanie and Caroline Tatin.

Stéphanie Tatin baked a caramelised apple tart upside-down by mistake. Regardless, she served her guests the unusual dish hot from the oven and the hotel guests enjoyed the dessert and Tarte Tatin became a signature dish at the Hotel Tatin.

Molly, of **Orangette**, shared this recipe adapted from David Rosengarten's *Taste* and Julia Child's *The Way to Cook*. Molly suggests you serve the Tarte Tatin with a glass of tokaji, a Hungarian wine from the region of Tokaj.

6 Tablespoons unsalted butter, divided
5-6 large apples, preferably Golden Delicious or Ginger Gold
Juice of 1 lemon
1 ½ cups granulated sugar
About 14 ounces puff pastry (store-bought, such as Dufour brand, is just fine; if frozen, be sure to let it thaw for about an hour before using)

1. Peel and quarter the apples, removing the cores such that each quarter has a flat inner side. Toss the apple quarters in a large bowl with the lemon juice and ½ cup of the sugar. Set aside for 30 minutes.

2. In a 9-inch cast-iron skillet set over medium heat, melt 4 tablespoons of the butter. Add the remaining 1 cup sugar,

along with a few tablespoons of the apple-lemon juices. Stir to mix.

3. Cook the mixture over medium-low heat, stirring regularly with a wooden spoon, for about 15 minutes, or until the mixture is a smooth, bubbly, pale caramel color.

4. Remove the pan from the heat and carefully add apple quarters, arranging them rounded-side-down in a decorative pattern. Arrange a second layer of apples on top wherever they fit, closely packed. This second layer need not be terribly neat. Top the apples with the remaining 2 tablespoons of butter, cut into dice.

5. Preheat the oven to 375 degrees F.

6. Cook the apples over medium-low heat for about 20 minutes, occasionally spooning the bubbling caramel liquid over them. Press them down gently with the back of a spoon — don't worry if they shift a bit in the liquid; just move them back to where they were — and watch to make sure that no one area of the pan is bubbling more than another. Shift the pan as necessary so that the apples cook evenly. They are ready when the liquid in the pan has turned to a thick, amber ooze. The apples should still be slightly firm. Do not allow them to get entirely soft or the liquid to turn dark brown. Remove the pan from the heat.

7. On a floured surface, roll the puff pastry out to a thickness of about 3/16 inch. Using a sharp, thin knife, trace a circle in the pastry about 10 inches in diameter (1/2 inch wider all around than the skillet), and trim away any excess.

8. Carefully lay the pastry circle over the apples in the skillet, tucking the overlap down between the apples and the inside of the pan.

9. Place the skillet on a rimmed baking sheet, and bake for about 30-35 minutes, until the pastry has risen, and is dry and golden brown.

10. Remove the skillet from the oven, and let it to rest for a minute or two. Tilt the pan and look down inside the edge: if there is a lot of juice, pour most of it off into the sink. (Do not pour it all off, or the apples may stick to the pan.)

11. Place a serving platter upside-down over the skillet and, working quickly and carefully (it's hot!), invert the tart onto the platter. Rearrange any apple slices that may have slipped or stuck to the skillet. Serve warm or at room temperature, as is or with ice cream and/or whipped cream.

Recipe and photographs by Molly Wizenberg, at orangette.blogspot.com

Extraordinay Desserts

Karen Krasne has been suprising visitors at her cafe since she opened her doors in 1988 and has continued serving sinfully decadent tarts, tortes, cakes, gelatos and other desserts ever since.

Karen Krasne, a French trained pastry chef, who often returns to France to hone her skills with masters at Lenotre and Bellouet Conseil.

Her trips to exotic places have inspired her to create wonderful desserts and to design her cafe which is filled with mementos she has discovered from her travels.

Their original cafe is located in San Diego's historical Balboa Park neighborhood, and a second restaurant was opened in 2004 in Little Italy near Downtown San Diego.

For more information visit www.extraordinarydesserts.com

Lemon Blackberry Brulee

KAREN KRASNE, Extraordinary Desserts

This is a creamy and refreshing desserts with a wonderful combination of texture, the crunch from the caramelized sugar and the burst of the fresh berries. It only takes 30 minutes to prepare. A perfect dish to serve for brunch, lunch, or dinner.

2 pint of fresh blackberries
Turbinado sugar
whipped cream
Lemon curd:
5 large eggs
1 1/4 cups sugar
1 1/8 cups freshly squeezed lemon juice
1 1/2 cup butter, cut into small pieces
Zest of 5 lemons

1. On the stove in a stainless steel bowl, whisk all ingredients except butter until thick. Add cubes of butter and continue to whisk on the stove for approximately 1 minute longer. Remove from heat immediately.

2. Place six blackberries in bottom of porcelain ramekins or glass cups. Spoon lemon curd on top of fruit, covering completely. Refrigerate for several hours or overnight.

3. When lemon curd is congealed, sprinkle with turbinado sugar and caramelize with a chef's torch or under a broiler. After the sugar is caramelized, add a dollop of whipped cream. This recipe serves six to eight people, depending on portion size.

Demystifying Macarons

by Helen Dujardin

I remember a couple of years ago when I shared with my grandfather a few macarons while having a cup of tea. He held one up close to his mouth stopped in his track and split the macaron in half, scraped the fillings on his paper napking, and handed me one half and ate the other. After he was done eating it he exclaimed,"That was a macaron, not those fancy schmancy colorful ones filled with flavors you can't even say without taking a breath!" What he was referring to was the traditional macarons from Nancy.

Indeed he probably ate his share of the cracked little flat disk that most people prior to the 1930s knew as macaron. It was not until then that famous pastry shop Laduree started selling the ones created by Pierre Desfontaine: two domes sandwiched with a ganache filling in the middle. They were smoother, moister, and started to lend themselves to many interpretations.

The macarons trend of the 1990s was like most food trends, the result of proper timing combined with great talents. Names like Pierre Herme, Laduree, Gerard Mulot, Francois Payard and Sadaharu Aoiki are known worldwide for mastering the art of the macarons, and the new generations of chefs like Christophe Michalak (who opened Paulette on the West Coast) and Stephane Glacier, Christophe Felder.

Making macarons does not require one to be a rocket scientist, nor does creating flavor combinations for the shells and the filling. Our interest is peaked however with ingredients such as truffle chestnut, rose, passion fruit, salted butter caramel,...We run to the kitchen with our mind stirring ideas like mad scientists, wondering if you are going to be as successful as Herme or Laduree. We lay out our ingredients and tools, we follow the recipe, we become adventurous and bold with our ingredients. When that first tray comes out of the oven it is either a complete success or a perfect flop. We either see the endless possibilities of macarons batches to come or we curse and groan wondering how the ones we see on certain sites can end up being so perfect all the time.

The first thing I have to tell everybody is to relax because even the seasoned macaron maker experiences flops once in a while. While making the macarons for this article, I started thinking about something completely different and my mind wandered while I was folding the almonds into the meringue....I must have given it way too many turns

Bottom right to left: Matcha with White Chocolate
Chocolate Raspberry, Toffee Bittersweet Chocola

, White
ıte.

and strokes because I ended up with cracked shells and volcano looking macarons. I knew what I did so that was easy to rectify but for novice macaron makers I know how frustrating it can be to think we are following the recipe correctly and end up with flat, cracked, or grainy macarons. Much of the success of making a "good" macaron does not lies in what is written in the recipe but in your reading beyond it, your touch, your instinct and the more you make them, the more you understand their finicky nature.

The method you chose won't dictate the success of your batch, it is how you master that particular way of making it; some bakers prefer the Italian meringue method while others favor the French meringue. The former one is based on a cooked meringue: a syrup of water and sugar is brought to 230 degree F and slowly poured over egg whites that have been whipped to a soft meringue. They are whipped for several minutes longer until cooled.

The resulting Italian meringue is then combined with the almond and powdered sugar. While this method produces shiny and ready to bake macarons, it does require a little bit more time and creates a bit more of a mess in your mixing bowl if you use a stand mixer. Macaron maker and retailer Veronica from Veronica's Test Kitchen likes to use hand held beaters when using this method as she can see more of the sugar syrup getting into the actual meringue than sticking to your bowl and whisk attachment. This method is also quite daunting for people making macarons for the first time. Not only are they aware of the many mishaps that could happen along the way and the hot sugar syrup does add a level of technicality and difficulty. I think that if you were to make macarons for the first time I would advise getting familiar with the French meringue method first: your hands and wrists movement as well as your eyes will be used to the "macaronage" process (the way of folding the whites with the almonds/ powdered sugar).

When I make small batches for us or a dinner party, The Italian meringue method is the one I prefer. It is more time consuming, technically a bit more involving but produces even results in all sorts of conditions (humidity, heat, cold atmosphere, etc…) However, I am often asked to make batches in greater numbers

and I have learned to master and love the French meringue one. It means that your egg whites are whipped with some granulated sugar until you get a medium stiff meringue and then combined with the almonds and powdered sugar. If you have prepared your ingredients properly (see below), they come together in 15 minutes and bake in about 10-12 minutes. One caveat is that they need to rest prior to baking for about an hour unlike the Italian meringue ones which can be baked instantly and still produce the little feet macaron makers so eagerly seek. The rest period creates a slight air dried crust on the shells that traps in the heat at the base and pushes the edges upward, creating those little feet. It's like making pie dough or sugar cookies from scratch, the rest period is essential to a good finished product.

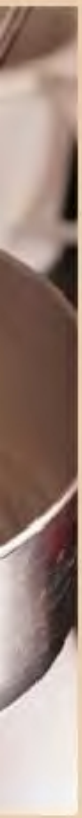
For the sake of this article and because this is the method illustrated in these pictures I will focus on the French meringue method. To put all your chances on your side, all seasoned macaron makers will recommend that you use 1 to 2 days-old egg whites and although using 3 days-old ones is fine, there is no noticeable difference in the finished item. The reason behind it is to reduce the moisture content as much as possible while keeping the protein bonds from the egg whites the same. The batter is runny but should not be watery. In that aspect, some like to add some egg white powder to create an even more stable shell at the ratio of one or two teaspoons per batch. Experiment a few times and repeat (almost with the outmost superstition) the moves and measurements that work for you.

To age your eggs, simply separate the yolks from the whites and store your whites in a covered container for 24 to 48 hours in the coldest part of your kitchen. I live in a hot and very humid climate so after one day, I store them in the fridge and take them out a couple of hours before I am ready to use them, to bring them to room temperature.

When I get an urgent craving or an order for macarons and I do not have aged egg whites, I just microwave the fresh egg whites for 10-20 seconds on medium high speed. It mimics the ageing process close enough to save the day. Whip your egg whites to a soft foam, slowly add the small amount of granulated sugar the recipe calls for and continue to whip them until you obtain a medium stiff meringue which means that your whites should form a beak when you left your whisk but should not appear to separate in chunks and be dry.

My grandmother's trick was to start turning the bowl upside down on the kitchen counter: if the eggs where sliding out that meant they were not ready, the minute they held up defying gravity you were good to go (see, no rocket scientist there either!)

The second most important piece of the macaron puzzle is the combination of almonds and powdered sugar no matter which



method you chose. After many experiments with different brands of almond flour, I now prefer to buy whole almonds and grind them myself. The ground mass is much smoother and a lot less dried out that the ones you buy on the shelves. You can't ever be sure how long the packages of almond flour have been waiting there and you need a minimum of the natural oils developed when grinding your own in the batter. I use blanched almonds but raw ones work just as fine and add a little speckled effect to your shell. I like to measure them whole, add them to the powdered sugar and process them until very very smooth in a food processor. Do not worry about creating an oily paste, that is what the powdered sugar is here to prevent. If you choose to make hazelnuts, peanuts or pistachio flavored macarons, try to keep a 50% ratio of almonds to other nuts. Almonds are the least oily of all nuts and they will keep your batter to the right consistency.

One other thing to look for also is the kind of powdered sugar you use. Most powdered sugar in the USA contain some % of cornstarch but forget the $.99 brands as manufacturers often saturate these to keep their costs down. Since there is no regulation on giving the customers the exact ratio they have put in the box, my best advice would be to use the "popular" brand on the shelf and not necessarily the store brand or the cheap one. A bit of cornstarch is good when you make macarons as it helps with our moisture issue and sturdy shells but too much and you end up with a blondie bite.

Once the almonds are finely ground with the powdered sugar, sift them to make sure you break all the lumps and that all the rough almond pieces are removed. If your food processor is powerful enough you can skip this step, just make sure that all the almonds are finely ground, empty the content in a separate bowl and use a whisk to break the mixture and prevent clumps.

Now comes the dreaded moment of us all…the "macaronage" or the mixing of the meringue with the almonds and sugar. No matter what method you use, it only requires one too many strokes to end up with a disaster and even experienced macaron bakers have to keep focused during that one. First time makers will be folding very gently and very slowly

the ingredients afraid to break the meringue and not incorporate the ingredients properly. When I teach people about macarons their jaws drop to the floor when they see me grabbing my spatula and starting to fold vigorously and rather fast at first, slowing down the pace after the first 30 seconds or so. "You are going to fill them, they are going to flop!" No fear! You need to break down your meringue a bit otherwise you are going to end up with cracked puffy cookies much like the Italian amaretti.

If you plan on making plain macarons, fold quickly and firmly at first, but slow down to evaluate the consistency of your batter. Hold your bowl with one hand, place your spatula in the center of the bowl, scrape the bottom and bring the bottom to the top. Rotate the bowl 45 degrees and continue to fold until everything is incorporated. It should form a thick ribbon that seems to flatten itself a bit when spooned but with a sturdy consistency. If you think you are not there yet, give it a couple more strokes and re-evaluate. Better under-fold than the contrary. From the moment you start transferring the batter from your mixing bowl to the pastry bag and then pipe the shells onto baking sheets, you continue to squeeze the air bubbles out of the meringue so the batter will continue to thin when you pipe the shells onto baking sheets. If you start piping an over-mixed batter you will end up with cracked and feetless macarons.Before you set out to

If you want to add food colorings or flavors such as matcha powder to cocoa, add right after you have started to break it up a bit; it will allow your add-ons to get thoroughly mixed without over-mixing. You can add 2-3 Tb of sifted cocoa powder or 1 Tb sifted matcha powder to an entire batch. Powdered food colorings are generally prefered to tint the macarons as they do not add any moisture to the batter. Here in the US the brand ChefMaster is reliable and widely available. Should you have to use liquid ones, a quick trick is to add about 1-2 teaspoons of egg white powder, or 1-2 Tablespoons of slightly beaten egg white to the batter. To pipe the shells, line 2 to 3 baking sheets with parchment paper or silicone mats. If you are pastry bag challenged,

place your bag in a tall glass and fill it with the batter, you won't have to worry about holding it with one hand while scooping the batter with the other. Use pastry tips that are about ½ inch to ¾ inch in diameter. My favorite ones are Ateco #807 and #809. Imagine a circle 1 ½ to 2 inches in diameter on your baking sheet and position your tip ½ inch above and in the middle of that invisible round and start piping with a small pressure from the top of the bag. Pipe the shells leaving 1 to 2 inches in between them. Tap the sheets against each other to eliminate extra air bubbles and let them sit on the counter for 30 minutes to an hour. Some like to bake their macarons with the oven door kept slightly open (with the use of a wooden spoon) but given that where I live we do not need any extra heat as it is, I lower the temperature a bit and keep the door closed and 300 degrees F seems to be a happy medium so far.

Once your macarons are baked, let them cool for about 10-15 minutes. They should easily peel off the parchment paper at that point.

If for any reason you have trouble with this step, one trick is to either put them back in the oven for an extra five minutes or to put a couple of drops of water under the parchment paper for a couple of minutes. The moisture from the water should help them come off but don't let them sit on it too long or they will become soggy.

I hope that by providing all these tips you will achieve success quickly, but just like almost anything in life, "practice makes perfect". After that, the possibilities and combinations are endless and let yourself create and experiment!

Recipe and photographs by Helen Dujardin, at tartelette.blogspot.com

Macarons Step-by-Step...

Basic French Meringue Macaron

3 egg whites or 100g weighed
50 g granulated sugar
200 g powdered sugar
110 g Blanched almonds, whole or ground

1. In a stand mixer fitted with the whisk attachment, whip the egg whites to a foam, gradually add the sugar until you obtain a glossy meringue. (Photo 1)

2. Combine the almonds and powdered sugar in a food processor and give them a quick pulse if you use already ground almonds (that you have ground yourself separately). (Photo 2) It will break the powdered sugar lumps and combine your almonds with it evenly. If you use whole almonds, pulse thoroughly for a minute or so.

3. Add them to the meringue, and start to give quick strokes at first to break the mass and slow down. (Photo 3) The whole process should not take more than 50 strokes. Test a small amount on a a plate: if the tops flatten on its own, you are good to go. If there is a small

beak, give the batter a couple more folds.

4. Fill a pastry bag fitted with a plain tip with the batter and pipe small rounds (1.5 inches in diameter) onto parchment paper baking sheets. (Photo 4)

5. Preheat the oven to 300 degrees F. Let the macarons sit out for an hour to harden their shells a bit and bake for 10-12 minutes, depending on their size. (Photo 5) Let them cool completely before filling.

6. Pipe or spoon some of your filling on one shell and sandwich with another one.

For the macarons pictured on photo 7:

After the first few folding strokes necessary to start incorporating the ingredients, divide your batter into 3 equal amounts (eyeball it).
Keep one third plain, add 2 teaspoons sifted matcha powder to another one, and 1 Tablespoon red powdered food coloring to the last one. (Photo 6)

Proceed with the rest of the recipe, following the folding guidelines explained above.

6

I sprinkled crushed toffee on the plain shells right after they were piped.
For the fillings, I used a white chocolate ganache for the matcha ones, a toffee bittersweet chocolate ganache for the plain ones and a white chocolate raspberry ganache for the red ones.

Bittersweet Toffee Ganache:

3/4 cup heavy cream
1 cup bittersweet chocolate
¼ cup crushed toffee

1. In a heavy saucepan set over medium heat, bring the heavy cream to a boil.
2. Remove from the stove and add the chocolate to it. Let stand 2 minutes and then stir until fully combined.

3. Let cool until firm enough to put in a small piping bag.

For the White Chocolate Raspberry Ganache:

1 1/2 cup white chocolate
1/2 cup heavy cream
1/3 cup good quality raspberry jam

1. Heat the cream until hot. Drop the chocolate and jam into the cream and stir until all are melted and come together.
2. Let cool until firm enough to pipe or spoon onto the macaron shells.

For the White Chocolate Ganache:

Proceed as for the one above, minus the raspberry jam.

7

Photographs by Helen Dujardin

Gâteau au Yaourt

When I think of French desserts, the first thing that comes to mind is the wonderfully moist Gâteau au Yaourt. The subtly sweet yogurt cake is a standard in the repertoire of almost every French home baker and because of its versatility, it can be served for just about any occasion. I love it for its elegant simplicity and melt-on-the-tongue texture. The addition of crème de cassis gives its delicate aroma a gentle boost. Text and Photograph by Paola Westbeek, of inmylife-paola.blogspot.com

Gâteau au Yaourt
Serves 8

250 g (1-1/8) cups all-purpose flour
2 teaspoons baking powder
fat pinch fleur de sel
225 ml (1 cup) vanilla yogurt
3 large eggs
2 Tablespoons crème de cassis
175 g (3/4 cup) caster sugar
100 ml vegetable oil

1. Preheat oven to 180 degrees C (355 degrees F).
2. Lightly butter and flour a 22 cm springform pan. Line the bottom of the pan with a circle of baking paper.
3. Sift the flour and baking powder into a bowl. Add the fleur de sel, grinding it well between your fingers, and stir to combine.
4. In another bowl, beat the yogurt, sugar and crème de cassis. Add eggs one by one, beating well after each addition.
5. Add the dry ingredients to the wet and beat until combined. Add oil and beat again.
6. Pour the batter into your prepared springform pan and bake the gâteau for 50- 55 minutes or until toothpick inserted in the center comes out clean. Let cool on a wire rack.

"This cake is moist and light, whether served on its own, or with fresh berries. It is so easy to make, it will become your favorite cake to pair with your afternoon and morning coffee or tea."

Croissants aux Amandes

Almond Croissant or Croissants aux amandes have long been a favorite of mine. They are simply day-old croissants filled with almond cream, sprinkled with sliced almonds and baked again, until the cream has set and the top is crispy.

We found this recipe by Clotilde, of **Chocolate and Zucchini**. It is so easy to make. We halved the recipe and dipped the croissants in a light syrup flavored with almond liqueur instead of rum, which prevents the croissant from burning, while the almond cream sets during baking. Next, we filled and topped them with crème d'amandes flavored with almond extract, topped with a few slices of almonds, and baked in the oven until the top form a crust and some of the filling oozes out on the sides.

It is a perfect make-ahead for brunch or breakfast. Just prepare the syrup and the almond filling the day before, and assemble and bake them on the day you need them, if you prefer while it is still warm or, at room temperature just bake them the night before. Either way they are simply delicious!

6 to 8 day-old croissants, about 80g each (3 oz.)
2 tablespoons sliced almonds
Confectioner's sugar

For the syrup:
2 tablespoons sugar
3 tablespoons light rum (optional)

For the crème d'amandes:
100g (1/2 cup) sugar
100g (2/3 cup) whole blanched almonds, or 100g (1 cup) almond powder
a pinch of salt
100g (1 stick) unsalted butter, diced
2 large eggs

Notes:
The recipe can be halved if you have fewer croissants to fill. You can make the syrup and the crème d'amandes up to a day in advance: transfer into (separate) airtight containers, and refrigerate. Use the best croissant, preferably made with 100% pure butter.

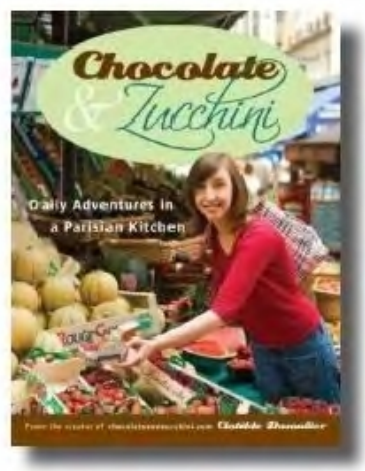
Prepare the syrup:
1. Combine 1 cup water, 2 tablespoons sugar and the rum (if using) in a saucepan.
2. Bring to a slow boil over medium heat, and simmer for a minute, stirring to dissolve the sugar.
3. Remove from heat, transfer into a shallow soup plate, and let cool completely.

Prepare the almond filling:
1. Combine 1/2 cup sugar, the almonds and the salt in the bowl of a food processor, and mix until finely ground.
2. Add the butter, and mix again until well blended.
3. Add in the eggs one by one, and process until creamy.

To assemble the croissants:

1. Preheat the oven to 180° C (350° F) and line a cookie sheet with parchment paper.
2. Dip each croissant one at a time in the syrup, coating both sides and the ends well -- the croissant should be quite moist.
3. Slice horizontally like you would for a sandwich, and place on the cookie sheet.
4. Spread the inside with about two tablespoons almond filling, and place the top back on.
5. Spread the top with another tablespoon almond filling, and sprinkle with sliced almonds. Repeat with the remaining croissants and filling.
6. Place in the oven to bake for 12 to 15 minutes, until the almond cream is set and golden.
7. Transfer to a cooling rack, dust with confectioner's sugar, and serve, slightly warm or at room temperature. They will keep for a day.

You can find more recipes like this in her critically acclaimed cookbook **Chocolate and Zucchini: Daily Adventures in a Parisian Kitchen** and her blog, chocolateandzucchini.com where she still share her thoughts and recipes from Montmartre, Paris.



paulette

la passion du macaron

I remember fondly the first time I tasted a macaron. It was on my first trip to Paris, in 1999 to be exact. I had my first macaron from Ladurée, it was love at first bite and my love affair with macarons has only grown since. When I heard there was a place in Beverly Hills that only specializes in macarons I had to find out first-hand, so a visit to the store and an interview with Paulette Koumetz was arranged.

When we entered the store we were welcomed by the sweet aroma and bright, cheerful colors of the macarons. The store has a contemporary clean look, more like a "boutique" as described by Paulette. Paulette only specializes in macarons. Paulette teamed up with French pastry chef extraordinaire Christophe Michalak, winner of the 2005 Coupe du Monde de la Pâtisserie, to offer unique flavors and share their passion for macarons. The store has been adorning the streets of Beverly Hills for just a little over eight months. The macarons are made fresh every morning in Paulette's kitchen, using natural and the freshest ingredients.

Their passion for macarons can be seen by their attention to details, such as the peach macarons, painted with natural food coloring to mimic a peach. That attention to detail is present from the flavor combinations to the packaging.

Paulette offers many other great flavors but our favorites are the Violet Cassis Macaron, the Citron Macaron, Columbian Coffee, and the Peach Macaron. The Violet Cassis is filled with violet ganache and cassis jam sandwiched between dark purple macarons. The Citron Macaron has a clean, lemony flavor, not too tart not too sweet. The Columbian Coffee Macaron has a rich, intense coffee flavor; and, the Peach Macaron, reminds me of summer.

Paulette macarons are crisp on the outside, smooth and soft in the middle, with just the right amount of sweetness and filling. Just how a macaron is suppose to be.

Paulette brings to her macarons the Parisian flair, and flavors to the United States what Laduree, Pierre Herme, and other famous macarons maker are doing in Paris. If you cannot experience the authenticity first-hand in Paris, try Paulette's Macarons and experience the flavors that will keep you coming back for more. These macarons have taken me back to Paris. Paulette will ship the macarons any where in the United States for more information visit Paulette website at www.paulettemacarons.com or if you are in the neighborhood stop by at 9466 Charleville Boulevard, Beverly Hills and experience the best tasting macarons.

paulette

paulette

DISCOVER THE BEST PRICES ON THE WEB!

opening the door to 3 billion potential customers
is not as hard as you might think...

domains as low as $1.99
hosting starts at $3.99 mo.

cheap WEB MALL .com

Start your business, community or blog today!

www.cheapwebmall.com